ABOUT SALADS.

By Louis Role

bas been written, and particularly

about salads, but the subject is not yet

exhausted because there are relishes

and salade not yet discussed in this de-

partment. We are too prone to think

that nothing but a combination of let-

tuce, lobster, chicken or salmon makes

ads that are desirable and tasty are

We would not recommend a salad

some ralads that appear equally ridic-

when tried. We will take, for instance,

the various cheese salads. There are

several of these, and everyone of them

will please the person who loves cheese

and will give a pleasing variety to that

AMERICAN CHEESE SALAD

onto our tables.

Of spring and summer dishes much

CHATS AND SKETCHES

About Town and Elsewhere.

THE DOMICILE ERECTED BY JOHN, [Or "The House That Jack Built" done in Behold the mansion reared by dædal Jack

See the malt stored in many a plethoric sack In the proud cirque of Ivan's bivousc.

Mark how the rat's felonious fangs invade The golden stores in John's pavilion laid. Anon with velvet foot and Tarquin strides Subtle Grimalkin to her quarry glides, Grimalkin grim, that slew the fierce rodent, Whose tooth insidious Johann's sackcloth

Lo! now the deep-mouthed canine foes as That vexed the avenger of the stolen malt Stored in the hallowed precincts of the Hall That rose complete at Jack's creative call.

Here stalks the impetuous cow with crumpled horn, Whereon the exasperating hound was torn, Who bayed the feline slaughter-beast that The rat prepaceous, whose keen fangs ran The textile fibres that involved the grain Which lay in Hans' inviolate domain.

Here walks forlorn the damsel crowned with rue, Lactiferous spoils from vaccine dugs who Of that corniculate beast, whose tortuous

Tossed to the clouds, in fierce, vindictive The harrying bound whose braggart bark and stir Arched the lithe spine and reared the indignant fur Of puss, that with sharp vermicidal claw

Struck the weird rat, in whose insatiate maw Lay reeking malt that rest in Juan's court

Robed in senescent garb that seems in sooth Too long a prey to Chronos' fron tooth Behold the man whose amorous lips incline, Full with young Eros' osculative sign, To the fond maiden, whose lact-albic hands Drew albu-lactic wealth from lacteal glands Of that tumortal borine he whose horn Of that immortal bovine, by whose horn Distort, to realms ethereal was borne The beast catulean, vexer of that sly Ulysses quadruped, who made die The old mordsclous Bat that dared devour Antecedaneous ale in John's domestic

Lo here, with hirsute honors doff'd, succinct
Of saponaceous locks, the Priest who linked
In Hymen's golden bands the torn unthrift
Whose means exiguous stared from many a

rift,
E'en as he kissed the virgin all forlorn,
Who milked the cow with implicated horn,
Who in fine wrath the canine torturer

skied.
That dared to vex the insidious muricide,
Who let auroral effluence thro' the pelt
Of that sly rat that robbed the palace Jack

The loud cantankerous shanghal comes at last
Whose shouts arouse the shorn ecclesiast,
Who sealed the vows of Hymen's sacrament To him who, robed in garments indigent, Exosculates the damsel lackrymose, The emigater of that horned brute morose, That tossed the dog that worried the cat The rat that ate the malt that lay in the house that Jack had built.

[The foreigner who can read the following lines correctly is a master of the English language.]

Wife, make me some dumplings of dough, They're better than meat for my cough. Pray, let them be boiled through and Pray, let them be boiled through through, But not till they're heavy or tough.

Now, I must be off to my plough,
And the boys (when they've had enough)
Must keep the flies off with a bough,
While the old mare drinks at the trough.

THE APPROACH OF SPRING.

Found on a Lawger's Desk,

Whereas on divers boughs and sprays Now divers birds are heard to sing, And sundry flowers their heads upraise, To hall the coming on of spring. The songs of these said birds arouse

The memory of our youthful hours, As green as those said sprays and boughs, As fresh and sweet as those said flowers. The birds aforesaid, happy pairs,
Love, 'mid the aforesaid boughs enshrines
In freehold nests, themselves, their heirs,
Administrators and assigns.

Oh, busiest of Cupid's court,
Where tender plaintiffs actions bring,
Beason of froile and of sport, Hail, as aforesaid, coming spring.

"THE OLD STORY" CONTINUED.
She read until she could not see—
(Did; "Ivanhoe" er'er weary?)

Tired Out

And she does not understand why. Her work used to seem so easy. You could tell her whereabouts as she worked by the snatches of song which now and again overflowed her happy lips. And now she can hardly keep up. Her head pains, her back hurts, and she feels

entirely worn out. What is the matter? The proba-bility is that the stomach is disordered, the liver is not performing its whole duty. Poisons are accumu-lating in the blood, and unless

these are removed, and the stomach and organs of digestion and nutrition cured and strengthened, there is liable to

be a serious ill-ness. There is no medicine can equal Dr. Pierce's Golden Medical medicine can
equal Dr. Pierce's
Golden Medical
Discovery for
prompt help and
perfect cure for
diseases of the
stomach and
blood. Itstrengthens the stomach,
purifies the blood, nourishes the

nerves, and brings back the happy days of health, when life is all song and Bunshine.

"I suffered ten months from a complicated case of liver complaint, constipation, indigestion, suppression of monthly function, and kidney disease, too," writes Miss Lula M. Brittle of Ivor. Va. "I also suffered excruciating pain in my back and head. I am glad to say that six bottles of 'Godden Medical Discovery, three viais of Dr. Pierce's Fleasant Pellets, and two bottles of 'Compound Extract of Swart-Weed' cured me entirely. I gladly recommend Dr. Pierce's medicines to all sufferers." sunshine.

To Disprove Facts. It Is Decidedly Easy to Verify Montpeller Opinion.

Nothing by way of an introduction could be added to the experiences and opinions given below, which could in-crease their value. Montpelier people can safely be left to draw their own conclusions based on such convincing proof as this citizen offers. What is there lacking in evidence like this to satisfy a dyed-in-the-wool doubting Thomas?

Mrs. C. F. Brockway of Sutton, Vt., says: "From reading an advertisement in a Montpelier paper I came to the conclusion if Doan's Kidney Pills cure kidney complaint and the distressing complications arising from inactivity or irritation of these organs, why won't next day at the druggists, and as he did not have them I wrote to Montpelier for them and received them from Lester H. Green, druggist. Doan's Kidney Pills were just what I needed. I was getting along famously when LaGripps-prostrated me. When the attack abated omewhat, severe kidney trouble set in. and I had to do something at once. My husband searched Sutton for Doan's Kidney Pills and drove to Lyndon for them, but was unsuccessful in procuring them there. What I endured before a second supply reached me from Montpelier is hard to describe. I can only add to my opinion of Doan's Kidney Pills that I am confident had I known of them when I first found ou: that I had kidney trouble I would never have been as bad as I was. I found Doan's Kidney Pilis of great benefit and if my experience will be the means of alleviating such sufferers you have my permission to publish it."

Then dropped book upon her knee, And said her life was dreary. From day to day I still must tread

The same dull round of duty— Of darning socks and baking bread, Without one glimpse of beauty, From week to week my landmarks are
A sermon dull on Sunday;
On Friday night the Plainville Star,
The weekly wash on Monday.

And oh! there's never a line of grace, And never a hint of glory." She sighed and lengthened her pretty face "It's always the same old story

She dried her eyes and curled her hair, And went to the prayer meeting— From the garden gate to the vestry stair The self-same words repeating At last the final hymn was sung, And all the prayers were ended, When one from the doorway crowd among

They left at length the village street, And sprang the low wall over, To cross thro' Captain Pesseley's wheat, And Deacon Esscombe's clover. The moon seemed shining overhead
To flood the path with glory;
They whispered low, but what they said
Was—only the same old story!"

Her homeward steps attended.

"TWINKLE, TWINKLE, LITTLE STAR." Scintillate, scintillate, globule vivific; Fain would I fathom thy nature specific. Loftily poised in ether capacious, Strongly resembling a gem carbonaceous.

When torrid Phoebus refuses his presence, And ceases to lamp us with flerce incan-descence, Then you illumine the regions supernal—

Scintillate, scintillate, semper nocturnal. When the victim of hospiceless peregrination, Gratefully hails your minute coruscation, He could not determine his journey's di

rection But for your bright scintillating protection.

"THE STRENGTH OF TWENTY MEN." -When Shakespeare employed this phrase he referred, of course, to healthy, able-bodied men. If he had lived in these days he would have known that men and women who are not healthy may become so by taking Hood's Sar saparilla. This medicine, by making the blood rich and pure and giving good appetite and perfect digestion, imparts vitality and strength to the

The non-irritating cathartic-Hood's

BRINGING UP CALVES.

Method Here Described Is Intended to Lay the Foundation of Strong, Healthy Cows.

not let it suck the cow once. I feed it milk fresh from the mother until it is five days old, and then I give it four quarts of milk at a feed-more or less, according to its size-and warmed to the temperature of new milk, or 90 degrees. I teach it to drink by putting two fingers in its mouth, separated a trifle, so that the milk may be drawn up easily, for otherwise the little creature would hold its tongue so tightly to the palate that no milk could be sucked up at all. After one of these lessons, 15 will sometimes drink fairly well, and almost always after the second or third. If it does not, I do not, as a rule, consider it worth raising. Thus started, I increase, with the growth of the calf, the quantity of milk, and in a fortnight's time I feed that which is not skimmed until 12 hours old. The calf then having attained the age of about eight weeks, I give it a handful of crushed oats or a mixture of corn meal and bran, and augment the ration gradually as the animal grows and needs it. Good, strong, healthy, sleck-looking calves are the result, calves that readily bring five and six dollars apiece when only three months old. If part of them should be retained, however, the milk feeding is kept up until they are six months old. In this way a waste product is utilized for economically laying the foundation of strong cows, milk being the very best food for de veloping the bone and muscle and the full growth of the vital organs, that a young calf can have .- Fred O. Sibley, in Epitomist.

"I hal stomach trouble twenty years and gave up hope of being cared till I began to use Kodol Dyspensia Cure. It has done me so much good I call it the savior of my life," writes W. R. Wilkinson, Albany, Tenn. It digests what you eat.—W. E. Terrill & Co.

IT'S IMPOSSIBLE

One of Parson' Pills every day for a week will do more to cure Bil Constipation, and all Liver and Bowel Complaints, than a whole box of irritating, drastie 2 Put up in glass phials, boxed, 25c. I. S. JOHNSON & CO.

WE ARE RICH IN GEMS

Every Kind But One Is Found in the United States.

This Country Has Never Taken It. Proper Place Among the Nations That Produce Procions Stones

The United States have never taken their proper place among the gem-producing countries, principally, it would appear, because of the superior gains offered in the metal mines, says the Brooklyn Eagle. Putient and skillful working of the gem mines, however, would appear to promise as well as many of the metal industries. There are in Montana sapphires of beauty and value. True, they are light in color, but they have more brilliancy than the Asian sapphires, and often exhibit dichroism, or double color, un der different lights. The supposition that a sapphire should be dark blue is possibly responsible for the slowness of their acceptance in the market, but, as a matter of fact, supphires are not of necessity blue; they are green, yellow, purple, white, and when they are red we call them rubles, for the ruby and sapphire are identically the same, save for a fraction of a per cent. of the coloring matter.

Every gem known to the lapidary has been found within our borders except that form of chrysoberyl known as alexandrite, a stone most commonly found in the Urals, and showing green by day and red by artificial light. We have also found but few of the cari-colored garnets of which Bussia furnishes such remarkable and beautiful examples, and none have their brilliancy, though the red garnets of Arizona and contiguous territory are unsurpassed in richness. We have several gems, moreover, that are almost peculiar to this country, and that should be used more exten-sively because of their intrinsic beauty. Such are the golden beryls of Connecticut, that are of a brilliant yellow, full of light and sparkle, and the curious chlorastrolites and thomsonites of Lake Superior, that are useful as green or mottled grounds in the making of designs.

Among the lesser known but interesting and often beautiful minerals that are found in this country and that lend themselves to purposes of ornament are the grassgreen hiddenite, the superior of emerald in vivacity; the duller green diopside, the utahite, which is a rival of turquoise, if it can be made to keep its color and texture; the zircon, of red and brown, and especially the tourmaline, which presents a wide range of color, from jet black to almost water white, and including pink, brown, blue and almost every shade of green. These tourmalines are more appreciated abroad than they are at home, and whereas we buy sapphires and rubies from Burmah, and diamonds from Africa, and topazes from Japan and Brazil, and turquoises from Persia, we remain seemingly indifferent to the gems that come from Maine and Connecticut. Collectors have known them for years, however, and have prized them at their value. Many of the crystals show two and even three colors, being red at one end and green at the other, or green without and deep pink within. Of these tourma-When I find a calf dropped I do lines \$2,000 worth were mined last year at Mount Mica, Me.

Turquoise has been known to the Indians of the southwest for centuries, and there is good reason to bslieve that it was mined by the Aztees. Brooklyn capital has been invested in one of the New Mexico mines, and it is said that a superior quality has been produced. There is probably no ornamental stone that is so extensive: ly imitated. Hundreds of people are wearing what they suppose to be turquoise, but is in reality glass or enamel or a composition that closely copies its color and apparent texture, and does not fade, as the stone itself is apt to do. There has been an addition to the semiprecious stones of a new variety of garnet known as rhodolite, of a pale rose red, but not many specimens have been brought to the cities, and it has not appeared to any extent in jewelry. It would seem to be worth our while to work our gem deposits more thoroughly, for, according to the report for 1898 by Mr. George P. Kunz, the expert, there continues to be a profitable activity in the making of jewelry. This country has imported as much as \$14,500,000 worth of gems and gem material in a single year, while the home production has always been relatively slight, albeit there is a gain. In 1898, for instance, the production of precious stones in the United States represented about \$161,000, as against \$130,000 in the year before, and \$98,000 in the year before that. The indications are that we have mineral veins and deposits that will, when adequately worked, offer rewards far in excess of these figures.

"After suffering from severe dyspensia over twelve years and using many remedles without permanent good I finally took Kodol Dyspensia Cure. I did me so much good I recommend it to everyone," writes J. E. Watkins, Clerk and Recorder, Chillicothe, Mo. It digests what you eat.—W. E. Terrill & Co.



NURSERY COOKERY.

By Christine Terhune Herrick.

a salad, when, as a matter of fact, salmade from almost anything that goes

made of cold baked beans, yet one can be made and is often served under some foreign name. Of course, there is added to the beans something green to help carry the dish, but the basis has the table getting away with the soup." true Boston flavor. There are, however, ulous at first that will be appreciated

If it were only the Russians alone! the Germans, French and Italians are hardly less noisy, and our British cousins are about on a level with our-If any one who has never noticed it before will pay heed to the racket with which the first course of a dinner is disposed of, she will cease to wonder at my plea that the rising generation, at least be taught to cat soup quietly.

Take one-quarter of a pound of good rich cheese, not too strong, and grate it; not fine enough run through a sieve and then mix with it enough mayonnaise dressing to make the result smooth and creamy. Shred the crisp leaves of a head of lettuce, arrange on the bottom of a salad dish and spread over the cheese. This, as well as other cheese salads, should be served with toasted

NEUFCHATEL SALAD. Divide lengthwise the cheese into quarters and then out these pieces crosswise into thin slices; cut into thin slices an equal amount of crisp radishes; arrange lettuce leaves on a platter and on them place the slices of radishes and cheese alternately; pour over a mayonnaise or, better, a light French dressing, and send at once to the table. The small cream cheeses in the market may be treated in the same way as the Neufchatel with good results.

CARDINAL BALAD. This salad may be made of peas, beans, cauliflower or almost any vegetable to your liking, as it takes its name from the color of the dressing and the use of beets as a garnish. Boll a large red beet until tender and cut into thin slices, which you put to soak in vinegar for three hours. You will then prepare your salad, using the vinegar in which the beet has soaked to make the mayonnaise, and cutting the bests into dice for a garnish. The effect of the red dressing is striking.

GREEN PEA SALAD. Arrange a salad bowl with lettuce leaves to cover the bottom and sides; chop sufficient cold lamb or chicken to make a cupful and spread it over the lettuce; add in the center of the dish two cupfuls of cold cooked green peas, and over all pour a rich French dressing in which has been mixed a half teaspoonful of dry English mustard. If lamb is the meat used add also to the dressing three or four sprigs of mint that you have previously chopped very

CRESS SALAD IN TOMATOES. A handsome salad is made by cutting off the tops of round ripe tomatoes and carefully removing the seeds and soft pulp; shred very fine some fresh crisp watercress, and mix it with mayonnaise dressing enough to make a thick paste; fill the tomatoes with the mixture, putting a little dressing on top of each and serve on lettuce leaves in individual dishes. Remember to always have your vegetables fresh and crisped ld water, and do not be afraid to garnish so as to give a good appearance. A salad is one thing that cannot well be overdressed.

FOR YOUR SCRAP-BOOK. 1

Recipes From Many Sources and of Acknowledged Worth. STEWED RHUBARB.

Make a rich syrup by adding sugar to water in which strips of orange peel have been boiled until tender; lay in a single layer of rhubarb in pleces about three inches long and stew gently until clear. When done remove and cook another layer. The skin of an orange should be used for two and one-half pounds of rhubarb.

CODFISH A LA MODE. Pick up fine a teacupful of codfish and mix it with two cups of mashed potato, one pint of cream, two well-beater eggs, half a cupful of butter, and salt and pepper to season. When well mixed place in a baking dish and bake twentyfive minutes.

A BREAKFAST DISH. Cut some stale bread into medium slices, removing the crust; make a batter of three eggs and a pint of milk; soak the bread in this; fry in a buttered pan till a rich brown.

RINGED POTATOES.

Peel large potatoes and cut them

round and round in parings or rings, as you would peel an apple. Fry in clean, deep fat; drain, sprinkle with salt and BAKED RHUBARB.

Cut the rhubarb into pieces about one inch long, put into a baking dish in layers with an equal weight of sugar, cover closely and bake.

DICED TURNIPS. Cut white turnips into dice an inch quare and boll in salted water to which a little sugar has been added; when done dry for a moment and then add half a cup of cream and a beaten egg and serve hot.

THE HALF-GROWN CHILD AT TABLE-HIS MANNERS.

(Continued from last week.)

One of the ways in which grown people who are well bred in other respects show a conspicuous lack of good manners is by the fashion in which they eat soup. In this regard many Americans bear comparison bravely with foreign-

"Did you hear an awful noise out of the East about dinner time last evening?" wrote a girl from a London boarding house to her sister in New York. "If you did, it was the four Russians at our

Soup, by the way, is one of the most important articles in the child's dietary, and is about as economical as well as wholesome an item of food as can be found. The child who has tucked away a big bowlful of milk soup or broth to begin his meal, will not have the longing for as large a portion of meat as he would otherwise desire. Moreover, the soup is not only easily digested, but nourishing and strengthening, when properly made.

AN ECONOMICAL BROTH. Take a quart of good stock of any sort, whether made from fresh meat or from the bones of a roast makes little difference. If bones are used, break them up small with a hammer before putting the water upon the. This would not do if a clear soup were to be made, but it will answer perfectly for a broth. Let all simmer slowly together, bones, a sliced onion, a little corrot, a stalk or two of celery and of parssey, and water to cover all until the liquid has cooked down to half its original quantity. Let the soup become cold on the meat, and when well chilled turn it off through a strainer that will remove the grease as well as the bones, etc. See that the soup is seasoned with salt and pepper, as well as with the herbs and vegetables that were cooked in it, and just before taking it from the fire lay in the tureen half a dozen slices of bread cut into neat

Serve a portion of this to each one in helping out the soup. If you wish to vary this you may have the bread lightly toasted, or you may add dice of cooked carrot or a little barley

to rub through a colander, either by the addition of milk or of water, and sea soned to taste. To the potato or turnip or tomato may be added a little onion, while the vegetables, with a pronounced flavor of their own, will need little be yond sult and pepper. When the vegetables are hot it may be mixed with three cups of milk, which has been thickened with a tablespoonful, each, of butter and flour. All should be cooked together, stiring constantly, until smooth and thick, and then served.

(Continued next week.)

FOR YOUR SCRAP-BOOK.

Recipes From Many Sources and of Acknowledged Worth, CHERRY PRESERVES.

Sour cherries are equally good for the purpose of preserving. Seed them very carefully and allow an amount of sugar equal to the fruit; take half of the sugar and sprinkle it over the fruit; let stand about one hour; pour into a preserving kettle and boll slowly for ten minutes; skim out the cherries, add the rest of the sugar to the syrup, boll, skim and pour over the cherries: the next day drain off the syrup, boll, skim if necessary, add the cherries, boil twenty minutes and seal up in small jars.

STUFFED EGGS.

Cut in two hard-bolled eggs, remove the yolks, chop and mix with then chopped cold chicken, or veal a little minced onion or parsley, a few soaked bread crumbs, salt and pepper and the yolk of an uncooked egg to bind the mass together; fill the cavities caused by removing the yolks, put the halves together, roll in beaten egg and bread crumbs, place in a wire basket, brown in hot fat and serve with tomate sauce.

PRESERVED CITRON

Boll the citron in water until it is clear and soft; take out and put into syrup of sugar and water and boti unit the sugar has penetrated the fruit. Take up, spread on dishes to dry slowly sprinkling several times with powdered sugar. Pack in boxes with sugar be-

LEGAL NOTICES.

ESTATE OF JOSEPH LANG. The undersigned, having been appointed by the Honorable Frobate Court, for the District of Washington, Commissioners, to receive, examine and adjust all claims and demands of all persons against the cetate of JONEPH LANG, late of Cabot, in soil District, seessad, and all claims exhibites in offset thereto, hereby give notice that we will meet for the purposes aforesaid, at the Town Cherk's office, in the twin of Cabot in said District, on the ish day of June and lad may of October text, from one o'clock, F. M., unth tost o'clock F. M. sech of said days, and that it mounts from the lift day of April, A. D. 1800, is the time limited by said Court for said creditors is present their claims to us for examination and slowance.

Dated at Cabot this 10th day of May, A. D. 1960. T. H. LANCE, Commis-BEMIS PIKE. | Stoners.

ESTATE OF NATHANIEL LAWSON. STATE OF VERMONT, DISTRICT OF WASHINGTON, 88.

DISTRICT OF WASHINGTON, 88.

In Probate Court, held at Montpoller, in and for said District, on the 22s day of May, A. D. 1908.

Julius 8 is heeleck, administrator of the estate of NA URANIEL, LA WHON, late of sast Montpoller, in said District, deceased, presents his administration account for examination and allowance, and makes application for examination and allowance, and makes application for examination and analysis of the said accounts and said application Gourt that asid accounts and said application for the state of the said Montpolier, on the 8th day of June, A. D. 1909, for hearing and decision thereon, And, it is further ordered, that notice hereof be given to all persons interested, by publication of the same three weeks successively in the Vermon, Watchman & Siste Journal, a newspaper published at Montpolier, in this State, previous to said time appointed for hearing, that they may appear as said time and place, and show cause if any they may have, why said account should not be allowed and such decree made.

By the Court.—Attent.

HIRAM CARLETON, Judge.

ESTATE OF CLARA RAVEY. STATE OF VERMONT,

DISTROT OF WASHINGTON, 88.

DISTROT OF WASHINGTON, 88.

In Probate Court, held at Montpeller, in and for said Districe, on the 22d day of May, A. D. 1899.

Laura A. Kellogg, Administratrix of the estate of CLARA RAVEY, late of Worcester. In said District, decessed, presents her administration account for examination and allowance, and makes application for a decree of distribution and partition of the estate of said decessed.

Whereupon, it is ordered by said Court, that said account and said application be referred to a seesion thereof to be held at the Probate Office, in said Montpeller, on the 5th day of June, A. D. 1905, for hearing and decision thereon, and, it is further ordered, that notice hereof be given to all persons interested, by publication of the same three weeks successively in the Vermont Watchman & State Journal, a newspaper published at Montpeller, in this State, previous to said time appointed for hearing, that they may appear at said time and place, and show cause, if any they may have, why said account should not be allowed and such decree made.

Hy the Court—Attest,

10-12

HIRAM CARLLETON, Judge,

ESTATE OF FERDINAND DEWEY. STATE OF VERMONT

DISTRICT . P WASHINGTON. 88. DISTRICT P WASHINGTON. 88.

In Probate Court, held at Montpeller, in and for said District, on the 22d day of May, A.D. 1990:
An Instrument, purporting to be the last will and testan-ent of FERDINA-D DEWEY, late of Calais, in said District, deceased, being presented to the Court for Probate, it is ordered by said Court, that all persons concerned therein be notified to appear at a session of said Court, to be held at the Probate Office, in said Montpelier, on the 19th day of June, A.D. 1964, and show cause, if any they may have, against the probate of said instrument, for which purpose it is further ordered, that notice of this order be published three weeks successively in the Vermont Watchman & State Journal, a newspaper printed at Montpeller. In this State, previous to said time appointed for hearing.

By the Court—Attest

HIRAM CARLETON, Judge.

ESTATE OF CHARLES H. CARTER. STATE OF VERMONT.

DISTRICT OF WASHINGTON, 88. DISTRICT OF WASHINGTON, 88.

In Probate Court, held at Montpeller, in and for said District, on the 2d day of May, A. D. 1990.
Mary Jane Carter, Executrix, and Edward W. Balley, Executor of the last will and testament of CHARLES H. CARTER, late of Montpeller, in said District, deceased, present their administration account for examination and allowance, and make application for a decree of distribution and partition of the estate of said deceased. Where upon, it is ordered by said. Court, that said account and said application be referred to a session thereof to be held at the Probate Office, in said Montpeller, on the lat day of June, A. D. 1999, for bearing and decision thereon; and, it is further ordered, that notice hereof be given to all persons interested, by sublication of the same three weeks successively in the Vermont Watchman & State Journal, a newspaper published at Montpeller, in this State, previous to said time appointed for hearing, that they may appear at said time and place, and, show cause, if any they may have, why said account should not be allowed, and such decree made.

By the Court.—Attest

Allowed, and such decree many, allowed, and such decree many.

By the Court.—Attest
HIRAM CARLETON, Judge.

ESTATE OF MARY J. CLEAVES.

HIRAM CARLETON, Judge ESTATE OF MARCIA C. ELLIS.

STATE OF VERMONT,

DISTRICT OF WASHINGTON, 88.

In Probate Court, held at Montpelier, in and for said District, on the 2d day of May, A. D. 1908. Elbridge C. Stickney, Administrator of the estate of MarCla C. ELLIS, late of East Montpelier in said District, deceased, presents his administration account for examination and allowance, and makes application for a decree of distribution and partition of the estate of said deceased. Whereupon, it is ordered by said Court, that said account and said application be referred to a session thereof, to be held at the Probate Office, in said Montpelier, on the list day of June, A.D. 1909, for hearing and decision thereof in And, it is further ordered, that notice hereof be given to all persons interested, by publication of the same three weeks successively in the Vermoni Watchman & State Journal, a newspaper published at Montpelier, in this State, previous to said time appointed for hearing, that they may appear at said time and place and show cause, if any they may have, why said account should not be allowed, and such decree made.

By the Court.—Attest, HIRAM CARLETON, Judge. 89-11 DISTRICT OF WASHINGTON, 88.

ESTATE OF HENRY R. STOCKPOLE. STATE OF VERMONT,

DISTRICT OF WASHINGTON, SS. In Probate Court, held at Montpeller, in and for said District, on the 12th day of May, A.D. 1990; An Instrument juriporting to be the last will and tostament of HENRY R. STACKPOLE, late of East testament of HENRYR. STACKPOLE, late of East Moutpeller, in said District, doceased, being presented to the Court for Probate, it is ordered by said Court, that all persons concerned therein be notified to appear at a session of said Court, to be held at the Probate office in said Montpeller on the lat day of Jane, A.D. 1900 and show cause. If any they may have, against the Probate of said instrument, for which purpose it is further oracred that notice of this order be published three weeks successively in the Fermont Watchman & State Journal, a newspaper printed at Montpeller, in this State, previous to said time appelated for hearing.

By the Court-Attest, By the Court-Attest, HIRAM CARLETON, Judge

COMMISSIONMES' NOTICE.

ESTATE OF JOHN W. SMITH. ESTATE OF JOHN W. SMITH.

The undersigned, having been appointed by the Honorable Probate Court for the District of Washington, commissioners to receive, examine and adjust all claims and demands of all persons against the estate of JOHN W. SMITH, late of Montpeller, in said District, deceased, and all claims exhibited in offset thereto, hereby give notice that we will mest for the purposes aforesaid at the marble sh p of Charles A. Smith, in the City of Montpeller, in said District, on the 8th day of July, and 8th day of November, next, from To'clock P. M. until 4 o'clock P. M. each of said days and that six months from the 8th day of May, A. D. lev, is the time limited by said Court for said creditors to present their claims to us for examination and allowance.

Dated at Montpeller, this 12th day of May, A. D. 1800.

WILMER A. LELAND.

09-11 WALTER F. WATERMAN. | Commissioners

MARY K. WOOSTER,) State of Vermont, JOHN C. WOOSTER. Washington County, IN COUNTY COURT SEPTEMBER TERM, 1900. sugar. Fuck in boxes with sugar between the layers.

POTATO SOUP.

In one sallon of water place a half dozen potatoes chopped fine and ore teaspoonful of rice; boll forty-five minutes; add a lump of butter the size of an egg into which a tablespoonful of flour has been worked and boll fifteen minutes longer; just before taking from the fire add a teacupful of sweet cream.

physical shility had neglected and refused to provide suitable maintainance for the petitioner: and praying that for the causes aforesaid the Court would grant her a divorce from the said John C. Wooster resides outside the State where the process of this court cannot be served upon him; it is therefore ordered that the said John C. Wooster be notified of the pendency of said libel and given opportunity to make defence therein, and summoned to appear and make answer thereto before the Honpelier within and for the County of Washington, on the first Wednesday after the first Tuesday in September, A. D. 1900, at nine o'clock A. M., by publication of the substance of said libel, together with this order, three weeks successively in the Vermont Watchman and State Journal, a weekly newspaper published at Montpelier in said county, the last of which publication shall be at least six weeks previous to said first Wednesday after the first Tuesday in September, A. D. 1900, which shall be deemed sufficient notice to said John C. Wooster.

Given under my hand at Montpelier in said County, this 12th day of May, A. D. 1900.

Benjamin Gates,

John G. Wing, Attorney for petitioner.

John G. Wing, Attorney for petitioner.

IDA B. HIGGINS. State of Vermont. BYRON B. HIGGINS. | Washington County.

IN COUNTY COURT, SEPTEMBER TERM, 1900.

Byron B. Higgins.) Washington County. In County Court, September Term, 1900.

Whereas Ida B. Higgins of Montpelier, in the County of Washington, has preferred to this Court her libel for divorce against Byron B. Higgins, setting forth in substance that she was lawfully married to said Byron B. Higgins on the 16th day of February, A. D. 1892; that she on her part had faithfully kept her marriage covenant but that the said Byron B. Higgins on his part had not kept the same. for that the said Byron B. Higgins on his part had not kept the same. for that the said Byron B. Higgins had treated the petitioner with intolerable severity, and being of sufficient pecuniary and physical ability, had neglected and refused to provide suitable maintanance for the petitioner; and had during said covenant wilfully deserted the petitioner, and praying that for the causes aforesaid the court would give her a bill of divorce from Byron B. Higgins, which said petition is now pending in said court.

And whereas, it is made to appear that the said Byron B. Higgins resides without the State, where the process of this court cannot be served upon him, it is therefore ordered that the said Byron B. Higgins be notified of the pendency of said libel and given opportunity to make defence thereon, and summoned to appear and make answer thereto before the Honorable County Court next to be held in Montpelier, within and for the county of Washington, on the first Wednesday after the first Tuesday in September, A. D. 1900, at nine o'clock A. M., by the publication of the substance of said libel, t-gether with this order, three weeks successively in the Vermonx Watchman and Sylven B. Higgins.

Given under my hand at Montpelier, in said county, the last day of which publication shall be at least six weeks previous to said first Wednesday after the first Tuesday in September, A. D. 1900, which shall be deemed sufficient notice to the said Byron B. Higgins.

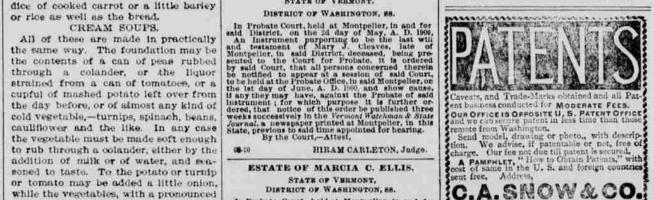
Given under my hand at Montpelier, in said County, the istended to the said Byron B. Higgins.

BENJAMIN GATES John G. Wing, Attorney for Petitioner.

Dyspepsia Cure Digests what you eat.

It artificially digests the food and aids Nature in strengthening and recon-structing the exhausted digestive orstructing the exhausted digestive organs. It is the latest discovered digestant and tonic. No other preparation can approach it in efficiency. It instantly relieves and permanently cures Dyspepsia, Indigestion, Heartburn, Flatulence, Sour Stomach, Nausea, Sick Headache, Gastralgia, Cramps, and all other results of imperfect digestion.

Prepared by E. C. Powitt a Co., Chicago.



ARE YOU SICK?

OPP. PATENT GIFICE, WASHINGTON D. C.

WRITE TO DR. R. C. FLOWER,

for free advice. He Can Cure You.

151 West 34th St., New York,

M. W. Wheelock's Real Estate Agency

INTELLIGENCE OFFICE,

AT MONTPELIER BOOK BINDERY! Have bargains in bouses, lots and other valuable property. Places wanted for first class clerks, taule, hotel cook, girls for house work, lauralry work, etc.

No expense for registering.

FREE!



ROYAL GERMAN FEMALE PILLS

SAFE, SURE and RELIABLE Female Pills.

Mailed to any address on receipt of price \$1.00 per box. Book Important to Ladies sent GERMAN CHEMICAL CO.,